

for Examiner Interview
with Michael Beckett
on 1/11 at
2:00

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A slowly digestible starch product comprising a swellable starch network having a swelling level ("Q") ranging from 1.1 to 4 after swelled in water at room temperature, wherein the linking points of the swellable network are formed by crystallites, wherein the starch product is made from at least one starch having an amylose content of > 20 %, wherein the starch product has 2 – 70% w/w short-chain amylase with a polymerization level < 100 relative to the starch product, and wherein the starch product has an initial hydrolysis rate (Ho)<300%/h and has a constant or nearly constant hydrolysis rate (Hc)<300%/h for at least 0.50 h.

Claim 2 (canceled):

Claim 3 (previously presented): The starch product of claim 1, wherein a portion of the starch product measuring >20% is hydrolyzed at a constant or nearly constant hydrolysis rate (Hc).

Claim 4 (canceled):

Claim 5 (previously presented): The starch product of claim 1, wherein the DSC melting point (Tp) of the crystallites measures >70°C.

Claim 6 (previously presented): The starch product of claim 1, wherein the starch product has a percentage of resistant starch ranging from 0-50%.

Claim 7 (canceled):

Claim 8 (currently amended): A method for manufacturing a slowly digestible starch product, the method comprising:

at least partially gelatinizing or at least partially plasticizing in a molecularly dispersed state via extrusion at least one starch having an amylose content of $> 20\%$, and conditioning the starch at a water content of 14 – 70% w/w, during which a starch network is set, to provide a resultant starch product having an initial hydrolysis rate $(H_o) < 300\%/h$ and a constant or nearly constant hydrolysis rate $(H_c) < 300\%/h$ for at least 0.50 h.

Claim 9 (previously presented): The starch product of claim 1, wherein the starch product has at least one additive.

Claim 10 (previously presented): The starch product of claim 1, wherein the starch product is added to a food as an ingredient.

Claim 11 (previously presented): The starch product of claim 9, wherein the starch product has a percentage of soluble fibers.

Claim 12 (previously presented): The starch product of claim 10, wherein the starch product is added to a bar as an ingredient.

Claim 13 (previously presented): The starch product of claim 1, wherein the starch product is present as a cereal or snack.

Claim 14 (previously presented): The starch product of claim 1, wherein the starch product has a constant or nearly constant hydrolysis rate $(H_c) < 300\%/h$ for at least 0.75 h.

Claim 15 (previously presented): The starch product of claim 14, wherein the starch product has a constant or nearly constant hydrolysis rate $(H_c) < 300\%/h$ for at least 1 h.

Claim 16 (previously presented): The method of claim 8, wherein a mixture of the at least partially gelatinized or at least partially plasticized starch with a short-chain amylose is obtained and the starch mixture prepared in this way is conditioned.

Claim 17 (previously presented): The starch product of claim 1, wherein the starch product is a tablet.